



STIR THINGS UP.

VALENTINE'S DAY MENU

FIRST COURSE

CHOICE OF ONE

Tomato Basil Cheddar
Cheese Fondue

Spinach and Artichoke
Swiss Cheese Fondue

SECOND COURSE

CHOICE OF ONE

Classic Caesar

Spinach Mushroom Salad

California Salad

THIRD COURSE

Entrée

8 oz. Cold Water Lobster Tail, Filet Mignon Au Poirve, Roasted Garlic Crusted Chicken, Jumbo White Shrimp, Sun Dried Tomato Ravioli and Peppered Duck.

Each entrée is served with vegetables and bottomless sauces.

Entrée Cooking Styles

Coq Au Vin: Flavors of herbs, mushrooms, garlic, spices and burgundy wine.

Mojito: Caribbean-seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair.

Court Bouillon: Homemade, seasoned vegetable broth.

Bourguignonne: European-style fondue in cholesterol-free canola oil.

FOURTH COURSE

Choose any of our **Chocolate Fondues** from the dessert menu.

LOVE POTIONS

PASSIONATE KISS

Feel the spark with SKYY Infusions Passion Fruit vodka, orange, lemon, basil and Cantine Maschio Prosecco Brut.

XTC MARTINI

A seductive blend of X-Rated Fusion liqueur, strawberries, lemon and basil topped with a splash of Cantine Maschio Prosecco Brut.

EXOTIC MOJITO

X-Rated Fusion liqueur and SKYY Infusions Citrus vodka turn this twist on the classic Mojito into an aphrodisiac!

Love Potions are not included in any Valentine's package.

*Our Fondue-style service may result in the undercooking of certain ingredients.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.